

Industry Curriculum Framework
Information Package

Hospitality

2008

Kitchen Operations

Current as at 31st July 2009

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3a Hospitality Checklist for Certificate II in Hospitality (Kitchen Operations)
SIT20307 - Resources/equipment

<i>SITHCCC006A Prepare appetizers and salads</i>	Access On Site	Access Off Site*
Demonstration of skills in a fully equipped and commercially realistic food preparation area: Fixtures and large equipment <ul style="list-style-type: none"> stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards burner griller slicing machine sink refrigeration unit with shelving storage facilities. 		
Small equipment <ul style="list-style-type: none"> assorted pots and pans sharpening steel and assorted cook's knives, including utility and bread small utensils, including fruit corers, vegetable peelers and graters sandwich cutting templates and guides appropriate receptacles for presentation and display purposes platters, boards and trolley for presentation where required tongs and serving utensils colour-coded cutting boards in a material other than wood can opener cling film and aluminium foil packaging materials containers for hot and cold storage appropriate crockery ordering/docketing system personal protective clothing, including food handler's gloves. 		
Cleaning materials and equipment <ul style="list-style-type: none"> garbage bins and bags sponges, brushes and scourers hand towel dispenser disinfectant and detergents. separate hand basin and soap dispenser. 		
Appetisers MUST have access to the resources/equipment necessary to prepare appetisers also be referred to as: <ul style="list-style-type: none"> hors d'oeuvres canapés savouries antipasto tapas finger foods sandwiches. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

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<i>SITHCCC007A Prepare sandwiches</i>	Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • authentic ingredients for sandwiches • industry-realistic ratios of staff to customers. 		
Demonstration of skills in a fully equipped, commercially realistic food preparation area for sandwich production: Fixtures and large equipment <ul style="list-style-type: none"> • stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards • burner • griller • slicing machine • sink • refrigeration unit with shelving • storage facilities. 		
Small equipment <ul style="list-style-type: none"> • assorted pots and pans • sharpening steel and assorted cook's knives, including utility and bread • small utensils, including fruit corers, vegetable peelers and graters • sandwich cutting templates and guides • appropriate receptacles for presentation and display purposes • platters, boards and trolley for presentation where required • tongs and serving utensils • colour-coded cutting boards in a material other than wood • can opener • cling film and aluminium foil • packaging materials • containers for hot and cold storage • appropriate crockery • ordering/docketing system • personal protective clothing, including food handler's gloves. 		
Cleaning materials and equipment <ul style="list-style-type: none"> • garbage bins and bags • sponges, brushes and scourers • hand towel dispenser • disinfectant and detergents. • separate hand basin and soap dispenser. 		
Standard MUST have access to the resources/equipment for producing sandwiches to ensure: <ul style="list-style-type: none"> • neatness of presentation • appropriate ingredient combinations • precise and uniformly cut ingredients • uniform size and shape • attractive serveware and garnishes 		

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SITHCCC007A Prepare sandwiches		Access On Site	Access Off Site*
Preparation and storage	<p>MUST have access to the resources/equipment necessary to prepare sandwiches to include consideration of:</p> <ul style="list-style-type: none"> • bread type • ingredients, nature and consistency of fillings • need for chilling • use of plastic wrap or foil • use of bulk storage containers • use of customised containers for display, presentation and sale. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>			

SITHCCC008A Prepare stocks, soups and sauces		Access On Site	Access Off Site*
<p>For assessment purposes MUST have sufficient access to:</p> <ul style="list-style-type: none"> • appropriate equipment for stocks, sauces and soups, including stock pots and mouli or food processor • industry-realistic ratios of kitchen staff to customers • use of a variety of real, suitable ingredients for stocks, sauces and soups. 			
<p>Demonstration of skills in a fully equipped operational commercial kitchen, including industry current equipment.</p> <p>Fixtures and large equipment</p> <ul style="list-style-type: none"> • stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards • microwave • salamander or other form of griller (one per 4 persons) • commercial dishwasher • bain marie or hot box • double sink • slicing machine • commercial oven (1 per 2 persons) • commercial refrigeration unit with shelving • burners (2 burners per 1 person) • freezer unit • deep-fryer • commercial mixer • hot plate, grill or griddle • food processor and accessories • garbage area. 			
<p>Small equipment</p> <ul style="list-style-type: none"> • appropriate cutlery and crockery • storage facilities and containers for hot and cold storage • colour-coded cutting boards, in material other than wood • moulds and forms • baking sheets and trays • assorted pans and frypans, including stainless steel, cast iron, iron and non stick • assorted stainless steel mixing bowls • scales 			

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SITHCCC008A Prepare stocks, soups and sauces		Access On Site	Access Off Site*
<ul style="list-style-type: none"> sharpening steel and assorted cooks knives, including boning, utility, filleting, carving and bread wooden spoons, scrapers and spatulas serving spoons, ladles and measuring spoons tongs and serving utensils small utensils, including pastry brush, fruit corers, cooking thermometer vegetable peelers and graters whisks, including fine and coarse stainless steel wire first aid kit and manual ordering and docketing system fire blanket and extinguishers PPE, including cook's uniform and food handler's gloves. 			
Cleaning materials and equipment <ul style="list-style-type: none"> detergents tea towels sponges, brushes and scourers separate hand basin and soap dispenser hand towel dispenser garbage bins and bags disinfectant. 			
Stocks and sauces	MUST include the resources/equipment necessary to prepare a selection from each of the following: <ul style="list-style-type: none"> reduced sauces thickened sauces hot, warm and cold emulsion. 		
Soups	MUST include the resources/equipment necessary to prepare a selection from each of the following: <ul style="list-style-type: none"> clear broth purée cream bisque. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>			

SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes		Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> use of authentic ingredients industry realistic ratios of kitchen staff to customers. 			
Demonstration of skills in a fully equipped operational commercial kitchen , including industry current equipment.			
Fixtures and large equipment <ul style="list-style-type: none"> stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards microwave salamander or other form of griller (one per 4 persons) commercial dishwasher 			

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<i>SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes</i>	Access On Site	Access Off Site*
<ul style="list-style-type: none"> • bain marie or hot box • double sink) • slicing machine • commercial oven (1 per 2 persons) • commercial refrigeration unit with shelving • burners (2 burners per 1 person) • freezer unit • deep-fryer • commercial mixer • hot plate, grill or griddle • food processor and accessories • garbage area. 		
<i>Small equipment</i> <ul style="list-style-type: none"> • appropriate cutlery and crockery • storage facilities and containers for hot and cold storage • colour-coded cutting boards, in material other than wood • moulds and forms • baking sheets and trays • assorted pans and frypans, including stainless steel, cast iron, iron and non stick • assorted stainless steel mixing bowls • scales • sharpening steel and assorted cooks knives, including boning, utility, filleting, carving and bread • wooden spoons, scrapers and spatulas • serving spoons, ladles and measuring spoons • tongs and serving utensils small utensils, including pastry brush, fruit corers, cooking thermometer • vegetable peelers and graters whisks, including fine and coarse stainless steel wire • first aid kit and manual • ordering and docketing system • fire blanket and extinguishers • PPE, including cook's uniform and food handler's gloves. 		
<i>Cleaning materials and equipment</i> <ul style="list-style-type: none"> • garbage bins and bags • sponges, brushes and scourers • hand towel dispenser • disinfectant and detergents. • separate hand basin and soap dispenser. 		
<i>Egg based dishes</i> <p>MUST have access to the resources/equipment necessary to produce the following:</p> <ul style="list-style-type: none"> • omelettes and frittatas • soufflés • eggs benedict • egg salads • egg dips. 		

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<i>SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes</i>	Access On Site	Access Off Site*
Culinary uses MUST have access to the resources/equipment necessary to demonstrate the following: <ul style="list-style-type: none"> • aerating • binding • setting • coating • enriching • emulsifying • glazing • clarifying • garnishing • thickening. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

<i>SITHFAB003A Serve food and beverage to customers</i>	Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • authentic food and drink items • normal operating conditions of a commercial food and beverage operation, including industry current equipment as follows: <ul style="list-style-type: none"> - tables and chairs - condiments - counter or waiter's station - tea and coffee-making facilities - selected linen - assorted cutlery - menus and drink lists - crockery, including cups, plates and jugs - serviettes - glass ware - docket books or computerised ordering system - sugar bowls or dispensers • POS system • industry-realistic ratios of staff to customers • time pressures typical of a commercial operation. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

<i>SITHFAB010A Prepare and serve non-alcoholic beverages</i>	Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • a drinks service area with suitable equipment for the production and service of coffee, tea and other non alcoholic drinks, including: <ul style="list-style-type: none"> - tea and coffee-making equipment - cold drink equipment, such as juicers and blenders - hot and cold drink crockery or glassware - refrigeration - kettles and heating equipment 		

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<i>SITHFAB010A Prepare and serve non-alcoholic beverages</i>	Access On Site	Access Off Site*
<ul style="list-style-type: none"> realistic ratios of customers to service staff. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

<i>SITHFAB012A Prepare and serve espresso coffee</i>	Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> a workstation with industry current commercial espresso machine and appropriate equipment, including: <ul style="list-style-type: none"> thermometer coffee grinders or mills serviceware, including cups, saucers, glasses, mugs and flatware weighing and measuring equipment storage bins in appropriate sizes and materials blind or blank filters tampers espresso cleaning detergent bins for discarded pucks or grind tubes a range of coffee types and commodities preparation of quantities of coffee items within industry-realistic timeframes for multiple customers simultaneously preparation and service of varieties of coffee types to meet various customer requirements. 		
Coffee styles MUST have access to the resources/equipment necessary to demonstrate the following coffee styles: <ul style="list-style-type: none"> short black (espresso) long black cappuccino flat white cafe latte short and long macchiato mocha. 		
Cleaning methods MUST have access to the resources/equipment necessary to demonstrate the following cleaning methods: <ul style="list-style-type: none"> wet techniques: <ul style="list-style-type: none"> using warm water with recommended detergent for soaking various parts and cleaning with sponge, damp cloth or scourer (only for group handle) dry techniques: <ul style="list-style-type: none"> using a damp cloth followed by a dry cloth. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

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<i>SITXCOM004A Communicate on the telephone</i>	<i>Access On Site</i>	<i>Access Off Site*</i>
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • use of current telephone equipment within operationally realistic tourism or hospitality environments • interaction with others to demonstrate the interpersonal communication aspects of communicating on the telephone • access to policies and procedures that relate to answering the telephone, and recording and taking messages. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

<i>SITXADM002A Source and present information</i>	<i>Access On Site</i>	<i>Access Off Site*</i>
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • a fully equipped office environment using appropriate computers, printers, communication technology, information programs and publications to facilitate the processes involved in sourcing and presenting information • use of current information and data • policies and procedures that relate to the sourcing and presentation of information. 		
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Holistic competency

The following holistic unit of competency *SITHCCC027A Prepare, cook and serve food for food service* require demonstration of integrated skills for a minimum of 12 complete service periods (shifts) within the specified industry environment.

<i>SITHCCC027A Prepare, cook and serve food for food service</i>	Access On Site	Access Off Site*
For assessment purposes MUST have sufficient access to: <ul style="list-style-type: none"> • use of a wide range of suitable ingredients for preparing, cooking and serving food items for food service • industry realistic ratios of kitchen staff to customers. 		
Demonstration of skills within normal operating conditions of a fully equipped commercial kitchen. Fixtures and large equipment <ul style="list-style-type: none"> • stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards • microwave • salamander or other form of griller (one per 4 persons) • commercial dishwasher • bain marie or hot box • double sink • slicing machine • commercial oven (1 per 2 persons) • commercial refrigeration unit with shelving • burners (2 burners per 1 person) • freezer unit • deep-fryer • commercial mixer • hot plate, grill or griddle • food processor and accessories • garbage area.) 		
Small equipment <ul style="list-style-type: none"> • appropriate cutlery and crockery • storage facilities and containers for hot and cold storage • colour-coded cutting boards, in material other than wood • moulds and forms • baking sheets and trays • assorted pans and frypans, including stainless steel, cast iron, iron and non stick • assorted stainless steel mixing bowls • scales • sharpening steel and assorted cooks knives, including boning, utility, filleting, carving and bread • wooden spoons, scrapers and spatulas • serving spoons, ladles and measuring spoons • tongs and serving utensils small utensils, including pastry brush, fruit corers, cooking thermometer • vegetable peelers and graters whisks, including fine and coarse stainless steel wire • first aid kit and manual 		

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<i>SITHCCC027A Prepare, cook and serve food for food service</i>	<i>Access On Site</i>	<i>Access Off Site*</i>
<ul style="list-style-type: none"> • ordering and docketing system • fire blanket and extinguishers • PPE, including cook's uniform and food handler's gloves. 		
<i>Cleaning materials and equipment:</i> <ul style="list-style-type: none"> • garbage bins and bags • sponges, brushes and scourers • hand towel dispenser • disinfectant and detergents. • separate hand basin and soap dispenser. 		
<i>*if access is Off Site provide details, eg locations, times etc</i>		

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3b Hospitality Checklist for Certificate II in Hospitality (SIT20207) – Resources/equipment

SITXFSA001A Implement food safety procedures	Access On Site	Access Off Site*
Demonstration of skills within a fully equipped industry realistic food preparation environment: Fixtures and large equipment <ul style="list-style-type: none"> stainless steel benches (1.5 m/person) or equivalent benches that comply with health department standards burner griller slicing machine sink refrigeration unit with shelving storage facilities. 		
Small equipment <ul style="list-style-type: none"> assorted pots and pans sharpening steel and assorted cook's knives, including utility and bread small utensils, including fruit corers, vegetable peelers and graters sandwich cutting templates and guides appropriate receptacles for presentation and display purposes platters, boards and trolley for presentation where required tongs and serving utensils colour-coded cutting boards in a material other than wood can opener cling film and aluminium foil packaging materials containers for hot and cold storage appropriate crockery ordering/docketing system personal protective clothing, including food handler's gloves. 		
Cleaning materials and equipment <ul style="list-style-type: none"> garbage bins and bags sponges, brushes and scourers hand towel dispenser disinfectant and detergents. separate hand basin and soap dispenser. 		
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